

Amendments to the Claims

This listing of claims will replace all prior versions, and listings, of claims in the application.

Listing of the Claims:

Claim 1 (currently amended): Pourable, edible frying composition comprising an aqueous phase and a fatty phase, which pourable, edible frying composition comprises an ester of citric acid with a monoglyceride or with a combination of a monoglyceride and a diglyceride, the pourable composition having a Bostwick value of at least 7 at 15°C.

Claim 2 (original): Pourable, edible frying composition according to claim 1, wherein the ester is an ester of citric acid with a mixture of a monoglyceride and a diglyceride wherein the amount of monoglyceride is at least 30 wt%.

Claim 3 (original): Pourable frying composition according to claim 1 wherein the composition is essentially free of lecithins or compounds derived from lecithin.

Claim 4 (previously amended) Pourable frying composition according to claim 1, wherein substantially no added monoglyceride is present.

Claim 5 (original): Pourable frying composition according to claim 4, wherein the amount of added monoglyceride is less than 0.1 wt.%.

Claim 6 (original): Pourable frying composition according to claim 1 wherein the total amount of the ester of citric acid is 0.07 to 3 wt%.

Claim 7 (original): Pourable frying composition according to claim 1, wherein the composition comprises an amount of an inorganic salt of 1 wt.% or more.

Claim 8 (original): Pourable frying composition according to claim 1, wherein the pH of the composition is 5.5 or lower.

Claim 9 (previously amended): Pourable frying composition according to claim 1 which comprises, after melting, an aqueous phase and a fat phase, wherein the aqueous phase and any intermediate phase together include 60 to 100 wt% of the total amount of the ester of citric acid present in the frying composition.

Claim 10 (previously amended): Pourable frying composition according to claim 1, which comprises, after melting, an aqueous phase and a fat phase, wherein the aqueous phase and any intermediate phase together include from 0.07 to 3 wt% of said ester of citric acid on total product weight.

Claim 11 (original): Pourable frying composition according to claim 1 wherein the monoglyceride or diglyceride is selected from the group of monoglycerides or diglycerides with fatty acids having a chain length of between 4 and 24 carbon atoms.

Claim 12 (original): Pourable frying composition according to claim 11, wherein at least 50 wt% of the esters are esters of citric acid with a monoglyceride or with a diglyceride having a fatty acid chain which is saturated.

Claim 13 (cancelled)

Claim 14 (currently amended): Process for the preparation of a pourable, edible frying composition which comprises the steps of

- (a) preparing an aqueous phase

(b) preparing an oil phase, by adding an ester of citric acid with a monoglyceride or with a combination of monoglyceride and a diglyceride to the aqueous phase or the oil phase in step (a) or (b),

(c) mixing the aqueous phase and the oil phase to obtain a pourable, edible frying composition in the form of an emulsion, the composition having a Bostwick value of at least 7 at 15°C.

Claims 15 - 19 (not entered)

Claim 21 (new) The composition according to claim 1 having a Bostwick value of more than 10cm/30sec at 15° C.